



e) treating the combined extracts with methanolic potassium hydroxide at about pH 10 and reflux for about three hours to precipitate potassium hydroxy citrate;

f) filter the precipitate;

5 g) wash with methanol and dry under vacuum; and

h) mill, sift, blend, and pack the dried product under nitrogen.

3. The potassium salt of hydroxy citric acid.

10 4. A composition suitable for use as an appetite suppressant comprising the compound of claim 3 and a pharmaceutically acceptable excipient.

5. A new technological process for commercial manufacturing of hydroxycitric acid from natural sources, e.g., Garcinia cambogia fruit, obtained in a free acid form as opposed to a lactone form.

15 <sup>sub</sup><sub>a3</sub> 6. A new technological process wherein hydroxycitric acid extracted according to claim 5 is used for commercial manufacturing of potassium hydroxycitrate salt.



14. The compound made by the process of claim 5 which is more bioavailable to inhibit cytoplasmic enzyme citrate lyase.

15. The compound made by the process of claim 5 which provides potassium to enter in chemical reaction with chromium and  
5 vanadium to enhance biological effect of hydroxycitric acid in oxidizing or burning fats - the effect that results in a weight loss.

add  
a<sub>4</sub>

05083122-052298